CRÊPE **MAKER**

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CRÊPE MAKER
Operating instructions

KOMPERNASS GMBH · BURGSTRASSE 21 · D-44867 BOCHUM
www.kompernass.com
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Read these operating instructions carefully before using the appliance for the first time and preserve this maual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

CRÊPE MAKER KH 1137

Intended Use

This appliance is intended exclusively for the baking of crêpes. Use this crêpe maker only in domestic households and indoors. This appliance is not designed for commercial or industrial applications.

Safety instructions

⚠ *To avoid potentially fatal electric shocks:*

- Ensure that the appliance never comes into contact with water when the plug is inserted into a power socket, especially if it is being used in the kitchen and close to the sink.
- Make sure that the power cable never becomes wet or damp during operation. Lay the cable so that it cannot be trapped or otherwise damaged.
- Always remove the power plug from the wall socket after use.
- To avoid potentially fatal risks, arrange for a defective power plug and/or cable to be replaced at once by qualified technicians or our Customer Service Department.

⚠ *To avoid the risks of fire or injury:*

- Ensure that the switched-ondevice is at all times located at a minimumdistance of 50 cm from walls, furniture and other objects.
- Baked foods can burn! Thus, DO NOT place the appliance under inflammable objects, especially curtains and drapes.
- Never leave the appliance unattended when it is in use.
- Do not use an external timing switch or a separate remote control system to operate the appliance.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiences in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.

This symbol on the appliance warns you of the risk of burns caused by hot surfaces.

Items supplied

Crêpe Maker
Pastry spreader
Crêpe turner
Operating instructions

Technical data

Voltage : 220-240V~50Hz/60Hz
Power consumption : 1400 W

Description of the appliance

❶ Baking plate
❷ Power cable with power plug
❸ Heating elements
❹ Base
❺ Crêpe turner
❻ Pastry spreader
❼ Thermostat
❽ Control lamp
❾ Cable winder with connector holder

Before the First Use

- Remove all packaging materials from the appliance.
- Wipe the baking plate ❶ with a moist cloth.
- Place the base ❹ on a heat resistant and level surface.
- Position the baking plate ❶ on the base ❹ so that it sits well and is stable.
- Connect the plug ❷ to a mains power socket. The control lamp ❽ glows.
- Adjust the thermostat ❼ to MAX and allow the appliance to heat up for approx. 10 minutes.

ⓘ *Note:*

On the first usage, the generation of light smoke and a slight smell can occur, this is due to production residues. This is completely normal and is not dangerous. Provide for sufficient ventilation, for example, open a window.

- Adjust the thermostat ❼ back to "0" and remove the plug ❷ from the power socket. The control lamp ❽ extinguishes.
- Allow the appliance to cool down and once again wipe the baking plate ❶ with a moist cloth.

The appliance is now ready for use.

Baking crêpes

1. Insert the power plug ❷ into a wall socket. The control lamp ❽ glows.
2. Adjust the thermostat ❼ to MAX and wait for approx. 10 minutes for the appliance to heat itself up.
3. Place a scoop full of pastry onto the baking plate ❶.

ⓘ *Note:*

To determine the correct volume of pastry, put as much pastry onto the baking plate ❶ as is required to cover it to about 2/3 of its area. Make certain that the pastry does not run over the edge of the baking plate ❶ surface. As required, reduce or increase the volume of pastry for the next crepe.

4. Evenly spread the pastry over the baking plate ❶ using the pastry spreader ❻. The pastry should only be spread thinly over baking plate ❶.

ⓘ *Note:*

After every use, dip the pastry spreader ❻ in water. This allows the pastry to be better spread.

5. After approx. 45 seconds flip the pastry using the crêpe turner ❺.

ⓘ *Note:*

The given baking times are only guidelines. The baking time of a crêpe can, subject to taste, vary. Discover the optimal baking time through trial and error.

6. After a further 45 seconds remove the crêpe from the baking plate ❶ with the crepe turner ❺ and lay it on a plate.
7. You can now garnish the crêpe according to taste.

⚠ *CAUTION! Appliance damage!*

- Do not coat or decorate the crêpe when it is on the baking plate ❶.
- Do not cut the crêpe when it is on the baking plate ❶.
- Do not use sharp or metallic utensils to turn the crêpe or to lift it from the baking plate ❶.

This could cause irreparable damage to the baking plate ❶!

8. Repeat the process for further crêpes.

Cleaning and care

⚠ Danger!
Before starting to clean the appliance, ALWAYS first remove the power cable ❷ from the wall socket! Otherwise, there is the great risk of you receiving an electric shock!

⚠ Attention!
After use, wait until the appliance has cooled down! The risk of burns is ever present!

Attention!
NEVER submerse the base ❹ in water when cleaning it! The appliance could become irreparably damaged!

- Wipe the baking plate ❶ and the base ❹ with a moist cloth. For stubborn soiling, use a mild detergent on the cloth.

The baking plate ❶ can be cleaned in a dishwasher.

- Clean the pastry spreader ❻ and the crêpe turner ❺ in a mild soapy solution. Rinse them off in clear water and then dry them thoroughly with a teatowel.

Storage

Store the appliance in a cooled down and clean condition.
Wind the power cable ❷ around the cable winder on the bottom of the appliance. Insert the plug ❷ into the designated openings.
Store the appliance at a clean and dry location.

Recipes

ⓘ Note:
The quantities detailed below are sufficient for approx. 12 Crêpes / Galettes.

Basic crêpe recipe

6 eggs
1 ltr milk
500 g Flour
3 Tbsp Oil (Cooking oil)

Whisk together the eggs and the milk. Add the flour and oil, then process everything into a smooth pastry. Allow the pastry to stand for an hour.

Basic galette recipe

Galettes are the savoury variant of a crêpe.

2 eggs
1 ltr milk
500 g Buckwheat flour
100 g Wheat flour
Salt
100 g melted Butter
300 ml water

Whisk together the eggs, the milk and the water. Blend the two flours together and add a pinch of salt. Mix the flour with the fluids. Add the cooled and melted butter, then process everything into a smooth pastry.
Allow the pastry to stand for an hour.

Crêpes with sugar and lemon

Basic crêpe recipe
Crystal sugar
3 Lemons

Bake the crêpe for approx. 1 minute with the setting MAX. Turn the crêpe and bake it for approx. 2 minutes.
Take the crêpe from the baking plate ❶ and lay it on a flat plate. Sprinkle it with sugar and drizzle it with lemon juice.
Fold the crêpe together to make a square-shaped "bag". Serve the crêpe.

Crêpes Normandy style

Basic crêpe recipe
1 kg Apples
100 g Butter
300 g Sugar
150 ml Calvados
250 g Crème fraîche
Cinnamon

Peel the apples and then cut them into thin slices. Roast the apples in a pan with the butter and the sugar. Sprinkle with cinnamon. Add the calvados and the crème fraîche and blend everything well. Bake the crêpe for approx. 1 minute with the setting MAX. Turn the crêpe and bake it for approx. 2 minutes. Take the crêpe from the baking plate ❶ and lay it on a flat plate. Spread the apple composition over the crêpe.
Fold the crêpe together to make a square-shaped "bag". Serve the crêpe.

Ham and egg galette

Basic galette recipe
12 slices of Ham
150 gr grated Parmesan cheese
12 eggs
Salt
Pepper

Spread the pastry for a galette onto the baking plate ❶ and bake the galette for approx. 1 minute with the maximum thermostat setting. Turn the gallette and bake the other side for approx. 2 minutes.
Take the galette from the baking plate ❶ and lay it on a flat plate.
Spread the ham, egg slices and a little Parmesan on the galette and season with salt and pepper.
Fold the galette together to make a square-shaped "bag". Serve the galette.

Galettes with smoked salmon

Basic galette recipe
500 gr Smoked salmon, sliced
250 ml Crème fraîche
2 Lemons

Spread the pastry for a galette onto the baking plate ❶ and bake the galette for approx. 1 minute with the maximum thermostat setting. Turn the galette and bake the other side for approx. 2 minutes.
Take the galette from the baking plate ❶ and lay it on a flat plate.

Garnish the galette with a slice of smoked salmon, a thin slice of lemon and some crème fraîche.
Fold the galette together to make a square-shaped "bag". Serve the galette.

Disposal

Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations.
In case of doubt, please
contact your waste disposal centre.

Dispose of all packaging materials in an environmentally friendly manner.

Warranty and Service

You receive a 3-year warranty for this appliance as of the purchase date. This appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.
The warranty covers only claims for material and manufacturing defects, not for worn parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use.
The warranty becomes void in the event of abusive and improper handling, use of force and internal modifications not carried out by our authorized Service Centre. Your statutory rights are not restricted in any way by this warranty.

(GB) DES Ltd
Units 14-15
Bilston Industrial Estate
Oxford Street
Bilston
WV14 7EG
Tel.: 0870/787-6177
Fax: 0870/787-6168
e-mail: support.uk@kompernass.com

(IE) Kompernass Service Ireland
Tel: 1850 930 412 (0,082 EUR/Min.)
Standard call rates apply. Mobile operators may vary.
e-mail: support.ie@kompernass.com

Importer

KOMPERNASS GMBH
BURGSTRASSE 21
44867 BOCHUM, GERMANY

www.kompernass.com